



# MILLER & LUX

HUALĀLAI

## RAW BAR

- PACIFIC OYSTERS (HALF/DOZEN)..... 36 | 72  
Mignonette, Green Tea Gelée, Tyler's Hot Sauce
- POACHED SHRIMP COCKTAIL ..... 34  
Fresno Chili Cocktail Sauce
- AHI TUNA TARTARE ..... 36  
Asian Pear, Blue Masa Tortilla, Shiso, Chili Crunch
- STEAK TARTARE ..... 44  
I'O Big Island Beef Tenderloin, Roasted Bone Marrow,  
Quail Egg Jam, Garlic Oil, Chip
- CRISPY LOBSTER LOUIE ..... 62  
Lobster, Heart of Palm, Louie Dressing

## HORS D'OEUVRES & SALADS

- MILLER & LUX CAESAR ..... 27  
Hand-Harvested Hirabara Lettuce, Spanish Anchovy,  
Gluten-Free Meyer Lemon Bread Crumb | Prepared Tableside
- CHOPPED STEAKHOUSE WEDGE ..... 28  
Smoked Bacon Lardon, Kamuela Tomato, Pickled Onion,  
Blue Cheese, Fines Herbes
- TRUFFLE DEVEILED EGGS ..... 28  
Crudité, Chive Crème Fraîche
- CAVIAR & CRÈME FRAÎCHE ..... 170  
30g Kaluga, Kennebec Potato Chip, Chive

## STEAKS & PLATES

- 8 oz FILET MIGNON ..... 76  
Prime Black Angus, Bordelaise Beef Chicharrón
- 20 oz NEW YORK STRIP ..... 129  
Demkota 28 Day Dry-Aged Prime Black Angus Bone-in
- 12 oz NEW YORK STRIP ..... 150  
Westholme Sustainable Australian Wagyu Boneless
- 24 oz COWBOY RIBEYE ..... 235  
Westholme Sustainable Australian Wagyu Bone-in
- 46 oz TOMAHAWK RIBEYE ..... 250  
Demkota 45 Day Dry-Aged Prime Black Angus Bone-in

- M&L BURGER..... 39  
Dry-Aged Blend, Mt. Tam Triple Cream, Bacon Jam,  
Onion Ring, Watercress, Parmesan Truffle Fries
- CRISPY CHICKEN MOUSSELINE ..... 58  
Lemon Artichoke Purée, Arugula, Parmesan
- BLACK TRUFFLE RISOTTO ..... 62  
Winter Truffles, Parmesan
- BIG GLORY BAY SALMON "NIÇOISE" ..... 67  
Salmon Mousse, Velouté, Basil Pistou
- WHOLE BROILED LOBSTER ..... 110  
Garlic Butter, Grilled Lemon, Herbs
- FRENCH DOVER SOLE ..... 120  
Caper, Meyer Lemon, Brown Butter | Finished Tableside

### TEMPERATURE GUIDE

RARE	MEDIUM	MEDIUM	MEDIUM	WELL
Red Center	RARE Warm, Red Center	Warm, Pink Center	WELL Hot, Faint Pink Center	Cooked Through

## SIDES

— 20 —

- SAUTÉED HARICOT VERTS  
Basil Pistou, Toasted Macadamia Nuts
- ALI'I MUSHROOMS  
Miso Glaze, Black Garlic
- BLACK TRUFFLE MAC & CHEESE  
Rigatocini Pasta, Herbed Bread Crumb, Chive
- BLACK TRUFFLE PARMESAN FRIES  
Dijon Aioli
- YUKON GOLD POTATO PURÉE  
Grass-Fed Butter, Sea Salt
- BAKED POTATO  
Crème Fraîche Butter, Bacon, Chive, Aged Cheddar

## ENHANCEMENT

— 55 —

- HALF BROILED LOBSTER  
Garlic Butter, Grilled Lemon, Herbs

## SAUCES

— 10 —

- GREEN PEPPERCORN
- CREAMED HORSERADISH · TARRAGON BÉARNAISE

ALLEN BROTHERS  
THE GREAT STEAKHOUSE STEAKS®



2-13-2026

GOLD FOR BEST HAWAII ISLAND RESTAURANT - HALE 'AINA AWARDS 2025 | BEST NEIGHBOR ISLAND RESTAURANT - 'ILIMA AWARDS 2025

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



### MILLER'S MANHATTAN

— 34 —

(SERVED AS A DOUBLE)

Angel's Envy Bourbon,  
Sweet Vermouth Bitters

or

Elijah Craig Rye,  
Sweet Vermouth, Bitters

### LUX'S MARTINI

— 34 —

(SERVED AS A DOUBLE)

Bombay Sapphire  
or  
Ketel One, Served Dry

### COCKTAILS

#### LILIKO'I MAITAI 32

Kuleana Hualālai White & Aged Rums,  
Dry Curaçao, Orgeat

#### PAIN KILLER 24

Kuleana Hualālai Aged Rum,  
Spiced Rum, Macadamia Nut Liqueur,  
Coconut Cream, Lime, Nutmeg

#### HUALĀLAI MARGARITA 28

Blanco Tequila, Calamansi, Hibiscus,  
Ling Hing Mui Rim

#### KONA COFFEE NEGRONI 28

Gin, Coffee Infused Sweet Vermouth,  
Campari

#### ISLAND OLD FASHIONED 28

Añejo Tequila, Crème de Banane,  
Orange & Chocolate Bitters



M&L Season 5 on Apple

### SPARKLING

Raventós i Blanc, Cava, "de Nit", Conca del Riu Anoia, SP 2021 .....	20 / 90
Roland Champion, Blanc de Blancs, Brut, Champagne, FR NV .....	42 / 180
Robert Moncuit, "Les Grand Blancs", Extra Brut, Mesnil-sur-Oger, Champagne, FR NV .....	55 / 220
Billecart-Salmon, "Le Rosé", Extra Brut, Champagne, FR NV .....	70 / 290

### WHITES & ROSÉ

Sauvignon Blanc, Domaine Vacheron, Sancerre, FR 2024.....	30 / 140
Chenin Blanc, Vinum Cellars, Wilson Vineyard, Clarksburg, CA 2022.....	22 / 100
Pinot Grigio, Massican, CA 2024.....	18 / 85
Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 2022.....	25 / 115
Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA 2020 .....	32 / 155
Chardonnay, Kistler, "Les Noisetiers", Russian River Valley, Sonoma, CA 2023 .....	40 / 200
Rosé of Grenache, Domaine de Fontsaite, Corbierés, FR 2023 .....	18 / 85

### RED

Pinot Noir, Lingua Franca, "AVNI", Willamette Valley, OR 2022.....	26 / 120
Pinot Noir, Michel Gros, Nuits-St.-Georges, FR 2023.....	65 / 275
Pinot Noir, Paul Hobbs, Russian River Valley, CA 2022.....	46 / 220
Nebbiolo, G.D. Vajra, Barolo, IT 2021 .....	34 / 165
Zinfandel, Ridge Vineyards, "Three Valleys", Sonoma, CA 2023 .....	20 / 90
Bordeaux Blend, Château Lassègue, St.-Émillion, FR 2013 .....	32 / 155
Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA 2020 .....	43 / 215
Cabernet Sauvignon, Shafer Vineyards, "One Point Five", Napa Valley, CA 2023.....	70 / 290
Corvina Blend, Masi, "Costasera", Amarone della Valpolicella Classico, Veneto, IT 2020...55 / 220	

### BEER

LONGBOARD LAGER, Kona Brewing Co., HI.....	10
GRAHAM'S PILSNER, Big Island Brewhaus, HI .....	10
BIKINI BLONDE, Maui Brewing Co., HI.....	10
GOLDEN SABBATH, Big Island Brewhaus, HI.....	10
WHITE MOUNTAIN PORTER, Big Island Brewhaus, HI .....	10
HEINEKEN, Holland.....	10
MODELO ESPECIAL, Mexico .....	9
MICHELOB ULTRA, Missouri .....	9
STELLA ARTOIS, Belgium.....	10
ATHLETIC BREWING CO. (non-alcoholic) Upside Dawn Golden Ale, San Diego, CA .....	9

### NON-ALCOHOLIC

LILIKO'I SPRITZ Passion Fruit, Mint.....	14	ITALIAN SODAS Sparkling Water, Dash of Cream, choice of Vanilla or Cherry.....	10
STRAWBERRY SMASH Strawberries, Passion Fruit Purée, Li Hing Mui Powder, Lime, Club Soda .....	10	POG .....	8
		LEMONADE .....	8

CORKAGE POLICY: 750ML \$65

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